

MSU 4.1-541  
Appl. No. 09/761,143  
Amdt. Dated: March 30, 2009  
Reply to Final Office Action mailed December 3, 2008

**AMENDMENTS TO THE CLAIMS**

This listing of claims will replace all prior versions and listings of claims in the application:

**LISTING OF CLAIMS**

1. (Currently Amended) A method for inhibiting cyclooxygenase or prostaglandin H synthase enzymes which comprises:

(a) providing a dried, powdered mixture comprising cyanidin mixed with an anthocyanin which is hydrolyzable to cyanidin, with natural acids and sugars removed, and with an added food grade acid to prevent decomposition of the dried mixture; and

(b) inhibiting the enzymes using the dried mixture ~~so that wherein~~ the anthocyanin is hydrolyzed to the cyanidin in the gut.

2. (Cancelled)

3. (Original) The method of Claim 1 wherein the method is *in vitro.*

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4. (Original) The method of Claim 1 wherein the method is *in vivo*.

5. (Previously Presented) The method of Claim 1 wherein the mixture is from a tart cherry.

6. (Previously Presented) The method of Claim 1 wherein the mixture is from a sweet cherry.

Claims 7-14 (Cancelled)

15. (Previously Presented) The method of Claim 1 wherein the mixture of cyanidin and anthocyanin is anthocyanin contained in a composition which further comprises a dried mixture of bioflavonoids and phenolics from cherries and a food grade carrier.

16. (Original) The method of Claim 15 wherein the carrier is dried cherry pulp.

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17. (Previously Presented) The method of Claim 15 wherein a ratio of dried mixture to carrier is between about 0.1 to 100 and 100 to 0.1.

18. (Previously Presented) The method of Claim 1 wherein the compound is incorporated into a food.

Claims 19-26 (Cancelled)

27. (Currently Amended) A method for inhibiting inflammation by inhibiting cyclooxygenase or prostaglandin H synthase enzymes in ~~the gut of~~ a mammal which comprises:

(a) providing a dried, powdered mixture comprising cyanidin mixed with an anthocyanin which is hydrolyzable to cyanidin with natural acids and sugars removed, and with an added food grade acid to prevent decomposition of the dried mixture; and

(b) inhibiting the inflammation ~~in the gut of the mammal~~ using the dried mixture, wherein so that the anthocyanin is hydrolyzed to the cyanidin in the gut

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of the mammal.

28. (Previously Presented) The method of Claim 27 wherein the mixture is from a tart cherry.

29. (Previously Presented) The method of Claim 27 wherein the mixture is from a sweet cherry.

30. (Previously Presented) The method of Claim 27 wherein the mammal is human.

Claims 31-33 (Cancelled)

34. (Previously Presented) The method of Claim 27 wherein the anthocyanin is selected from the group consisting of cyanidin-3-glucosylrutinoside, cyanidin-3-rutinoside, or cyanidin-3-glucoside, and mixtures thereof.

35. (Previously Presented) The method of Claim 1 wherein the food grade acid is ascorbic acid.

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36. (Previously Presented) The method of Claim 27 wherein  
the food grade acid is ascorbic acid.